ARPURIA
hidden luxury mountain home

APERITIV

SPARKLING • 0,1

ARPURIA PINK • BRUT ROSÉ • MALAT • 12
GRAND BRUT • PERRIER-JOUËT • 15
BLASON ROSÈ • PERRIER-JOUËT • 19
BELLE EPOQUE BRUT • PERRIER-JOUËT • 36

SPARKLING TEA ROYAL • LE MAISON ROYAL TEA • 0,0% • 9
SPARKLING TEA LYSEGRON • SPARKLING TEA COMPANY 0,0% • 9

COCKTAILS

SILENT FOREST
PISCO • ZIRBE • VERJUS • ZUCKER • EIWEISS • 16
MEDITERRANEAN ALPS
GIN MARE • OLIVE LEMONADE • VERJUS • ROSMARIN • 16

EVERGREEN
ZIRBE • APFEL • TONIC WATER • ROSMARIN • 0,0% • 13
SILENT GARDEN
GURKE • VERJUS • HOLUNDER • MINZE • 0,0% • 13

WINE PAIRINGS

7 GLASSES PER PAIRING

DOMESTIC

A CURATED SELECTION OF AUSTRIAN WINES – PRECISE, CHARACTER-DRIVEN AND DEEPLY ROOTED IN ORIGIN.

PAIRING 88

INTERNATIONAL

EXCEPTIONAL WINES FROM RENOWNED INTERNATIONAL ESTATES – DEPTH, MATURITY AND THE VERY BEST EACH REGION HAS TO OFFER.

PAIRING 168

NON ALCOHOLIC

7 GLASSES PER PAIRING
A THOUGHTFUL ALCOHOL-FREE PAIRING – COMPLEX, FRESH AND CRAFTED WITH THE SAME PRECISION AS OUR WINES.

PAIRING 58

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ARPURIA
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NEW YEARS EVE MENU 2026

AMUSE BOUCHE
ORGANIC BEEF • IBERICO • HERBS

ARPURIAS SOURDOUGH BREAD
72 HOURS OF DOUGH RESTING • BONE MARROW • CHIVES • SPRUCE

SCALLOP • DIVED • NORWAY
OSCIETRA CAVIAR • RED CABBAGE • CELERY • VERJUS • WILLIAM'S PEAR • SMOKED OIL

ALPINE VEAL • TYROL
CONSOMMÉ • CAPALETTI • TONGUE • SHIMEJI • CARROT • PERIGORD TRUFFLE

LANGOUSTINE • BRETAGNE
SWEET CORN • SAFFRON • LOBSTER • NUT BUTTER

BLOOD ORANGE
SEMI-FROZEN • JUNIPER • PERRIER JOUET GRAND BRUT

BLACK ANGUS • MARIO MATT • PETTNEU
DRY-AGED • FLANK • POTATO • CAULIFLOWER • BLACK GARLIC • SHALLOT

VALRHONA CHOCOLATE
TONKA BEAN • MORELLO SOUR CHERRY • BOURBON VANILLA • DARK COCOA

PETIT FOUR
ZSERBÓ
WALNUT • WACHAU APRICOT • BUTTER COOKIE
CANNELONI
PISTACHIO • RASPBERRY
PRALINEN
SEASONAL PRALINES

Classic • New Years Eve 2026 EURO 205

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ARPURIA
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NEW YEARS EVE MENU 2026

AMUSE BOUCHE
BEET • CELERY • HERBS • MUSTARD SEEDS

ARPURIAS SOURDOUGH BREAD
72 HOURS OF DOUGH RESTING • NUT BUTTER • CHIVES • SPRUCE

GOAT CHEESE • DAIRY SEE
RED CABBAGE • POTATO • VERJUS • WILLIAM'S PEAR • SMOKED OIL • LEMON CAVIAR

WILD MUSHROOMS • FROM OUR FORESTS
CONSOMMÉ • CAPALETTI • KING OYSTER • SHIMEJI • CARROT • PERIGORD TRUFFLE

JERUSALEM ARTICHOKE
SUGAR CORN • SAFFRON • NUT BUTTER

BLOOD ORANGE
SEMI-FROZEN • JUNIPER • PERRIER JOUET GRAND BRUT

CAULIFLOWER • ROASTED
POTATO • BLACK GARLIC • SHALLOT

VALRHONA CHOCOLATE
TONKA BEAN • MORELLO SOUR CHERRY • BOURBON VANILLA • DARK COCOA

PETIT FOUR
ZSERBÓ
WALNUT • WACHAU APRICOT • BUTTER COOKIE
CANNELONI
PISTACHIO • RASPBERRY
PRALINEN
SEASONAL PRALINES

Vegetal • Silvester 2026 EURO 165

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